

**FISHER & PAYKEL**

**BUILT-IN OVEN**

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**Models**

**OB60BCEX**

**OB60B77CEX**

**OB60DDEX**

**USER GUIDE**

**GB IE**



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## ***Important!***

### ***SAVE THESE INSTRUCTIONS***

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our local website listed on the back cover or contact your local Fisher & Paykel dealer.

## 2 Safety and warnings

Your built-in oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using your oven:

### **⚠ WARNING!**



**Electrical Shock Hazard**  
Disconnect the oven from the power supply before any cleaning or maintenance.  
Failure to do so may result in death or electrical shock.

### **⚠ WARNING!**



**Hot Surface Hazard**  
Accessible parts may become hot when this oven is in use.  
To avoid burns and scalds, keep children away.  
Do not touch hot surfaces inside the oven.  
Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.  
Take care when opening the oven door. Let hot air or steam escape before removing or replacing food.  
Failure to follow this advice could result in burns and scalds.

## ***Important safety instructions***

- ***Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.***
- ***Household appliances are not intended to be played with by children.***
- ***This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.***
- ***Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.***
- ***Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.***
- ***Do not stand on the door, or place heavy objects on it.***
- ***Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.***

## ***Important safety instructions***

- ***Do not use a steam cleaner to clean any part of the oven.***
- ***Caution. Hot air can blow from under the control panel as part of the oven's cooling system.***
- ***Do not keep flammable substances in the oven.***
- ***Do not operate your appliance by means of an external timer or separate remote-control system.***
- ***If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.***
- ***Under unfavourable electrical supply conditions, the appliance may cause temporary voltage drops.***



## 6 Oven controls and setting the clock

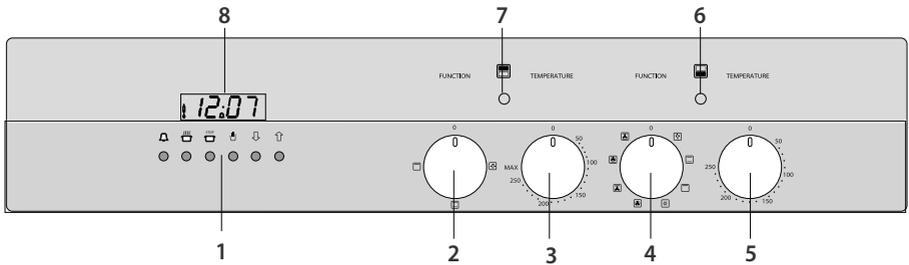


Fig. 1 Control panel- Double models with seven-function full oven and two-function compact oven

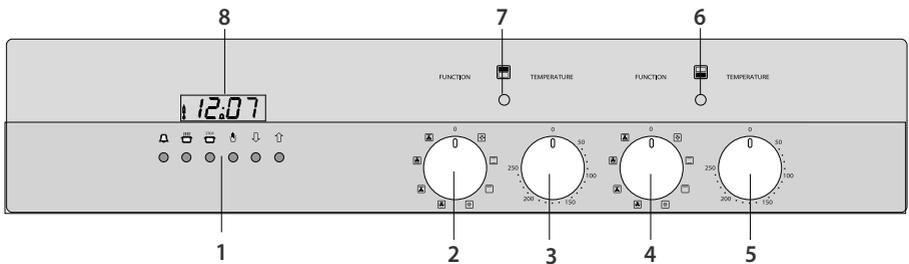


Fig. 2 Control panel- Double models with two seven-function ovens (full or compact upper oven)

- 1 Control buttons
- 2 Upper oven function knob
- 3 Upper oven temperature knob
- 4 Lower oven function knob
- 5 Lower oven temperature knob
- 6 Lower oven temperature indicator light
- 7 Upper oven temperature indicator light
- 8 Clock display

## Buttons

-  sets the timer
-  sets the cooking time for automatic cooking
-  sets the stop time for automatic cooking
-  sets the clock, returns oven to manual mode, cancels automatic cooking
-  decreases time and beep volume
-  increases time

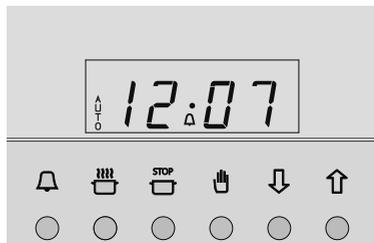


Fig. 3 Clock display and control buttons

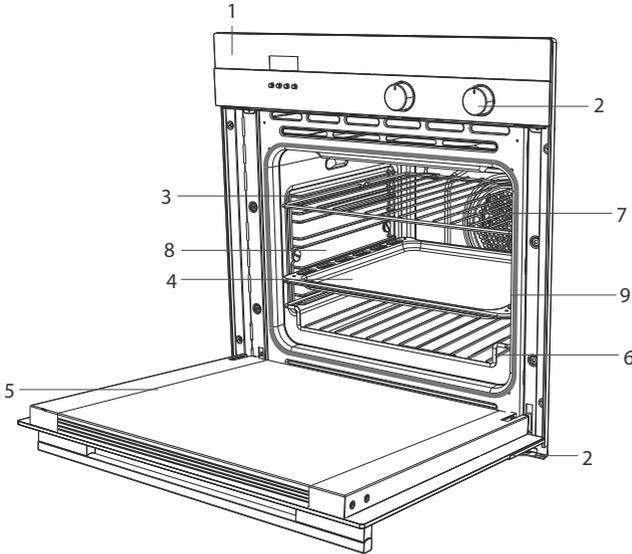
## Illuminated symbols

	If the display shows	It means that...	For more information
A U T O	flashing with 	The clock needs to be set.	See instructions below.
	steadily lit	The oven is set for automatic cooking.	
A L A R M	flashing and beeping	Automatic cooking has finished or has been set incorrectly (the stop time is before the time of day).	See section 'Automatic cooking'
	steadily lit	The timer is set.	See section 'Using the electronic timer'
	 flashing and beeping	The set time is up.	

## To set the clock

When the power to the oven is turned on or restored after a power failure,  and AUTO will flash in the display.

- 1 Press .
- 2 Press  and  until you have the correct time of day.



- 1 Control panel
- 2 Knobs
- 3 Side rack
- 4 Grill tray
- 5 Oven door and handle
- 6 Step-down oven shelf
- 7 Flat oven shelf
- 8 Side catalytic panel
- 9 Rubber seal

*Not illustrated:*

- Sliding shelf supports
- Fat filter
- Grill rack
- Baking tray

*Fig. 4 Oven parts  
(ovens vary – drawing for purposes of illustration only)*

## **Important!**

**Not all models have all of the features and accessories listed above. For information on accessories, contact Customer Care.**

Before using your new oven for cooking or baking, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Make sure you peel any protective film off the surfaces. Discard the film immediately, keeping it out of reach of children.
- 3 If your model has side catalytic panels and sliding shelf supports, check that these are fitted. If they aren't, see 'Care and cleaning' for instructions.
- 4 Set the clock. The oven will not work until this has been done. See 'Oven controls and setting the clock' for instructions.
- 5 Slide in the shelf/shelves and grill tray as shown in 'Using your oven'.
- 6 Condition the oven. Heat it on maximum temperature for the times below:
  - 60 minutes using  Bake
  - 30 minutes using  Fan Forced
  - 15 minutes using  Grill
  - Note: some of these functions may not be available in some models.
  - There will be a distinctive smell during the conditioning. This is normal, but make sure your kitchen is well ventilated.
- 7 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

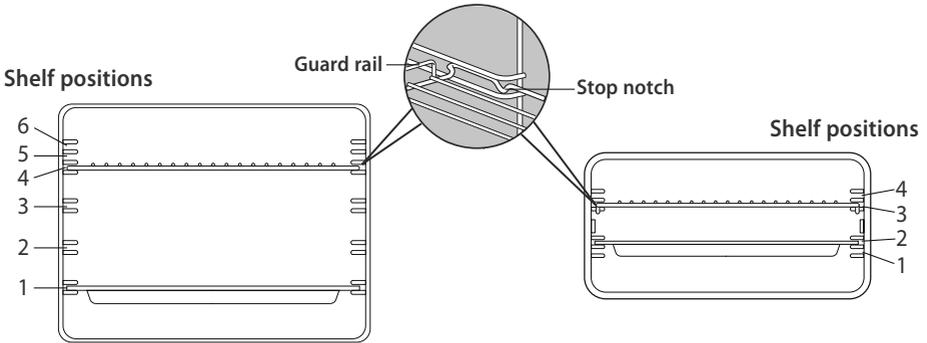


Fig. 5 Positioning the shelves and grill tray – full and compact ovens

- 1 Slide in the shelves you will need, making sure that:
  - they are between the two wires of a shelf position or on the sliding shelf supports
  - the stop notches point down
  - the guard rail is at the back.
  - Note: the grill tray should be positioned between the two wires of a shelf position or on the sliding shelf supports.
- 2 Select a function.
  - The oven light(s) will come on.
- 3 Set the temperature.
  - The temperature indicator light will come on.
  - It will go out when the oven has reached the set temperature.

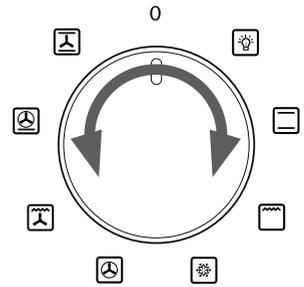


Fig. 6 Turning the function knob (functions and knobs may vary)

## During cooking

- The temperature indicator light may come on and go out again as the oven maintains the temperature.
- A cooling fan may automatically come on at different times and blow out warm air below the control panel. It may continue to run even after the oven has been turned off. This is normal.
- Set the temperature back to off (0) before changing functions.

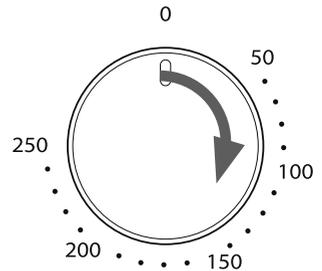


Fig. 7 Turning the temperature knob (knobs may vary)

## When you have finished cooking

Turn both the function and temperature knobs to the off (0) position.

## 10 Oven functions

Oven functions may vary depending on your model



### OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



### BAKE

This is the traditional method of baking. It is best to bake on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



### GRILL

Use with the oven door closed and the temperature set no higher than 225°C. For best results, use the topmost shelf position when you want quick browning (eg toast).



### DEFROST

Only the oven fan comes on. Use with the temperature set to off (O). The fan circulates air around the oven, speeding up the defrosting process by approximately 30%. Note: this function is not for cooking food.



### FAN FORCED

Great for multi-shelf cooking. The consistent temperature ensures baking is well risen. Cookies are crisp on the outside and chewy in the middle, meat and poultry are deliciously browned and sizzling while remaining juicy and tender.



### FAN GRILL

Use with the oven door closed and the temperature set no higher than 220°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items eg a whole chicken.



OR



### WARM

Use this function to keep cooked food hot and to warm plates and serving dishes. To reheat food from cold, set the temperature to 150°C and reduce it to 70-100°C only when the food is piping hot. Note: this function is not for cooking and the temperature cannot be set higher than 150°C.



### FAN BAKE (upper oven only)

Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.



### FAN BAKE (ENERGY SAVING – lower oven only)

This function reduces the appliances energy consumption. Ideal for gentle cooking over a longer period of time. For best results, cook small portions on a single shelf and always use with the oven door closed. It is not necessary to preheat the oven. Cooking times may be longer than standard functions. Do not use this function to preheat the oven for other functions.

## Important!

*Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*

### Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water, ice or aluminium foil on the oven floor.
- Remove the fat filter before baking (some models only).

### Using the fat filter (some models only)

- Use the fat filter only when roasting meat and poultry on  Fan Bake,  Fan Grill or  Fan Forced. It helps to keep your oven clean and reduces splatter and smoking.
- Clean the fat filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking: gripping the top flap, slide up to unhook it from the rear panel.
- To replace the fat filter: align with the circle in the rear panel, then slide down to hook into place.

## Important!

*If the fat filter is not cleaned after every use, the grease build-up will block and shorten the life of the fan element.*

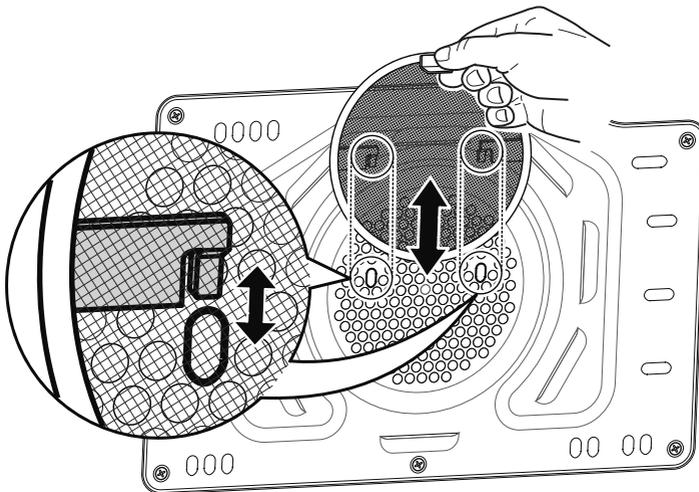


Fig. 8 Removing and replacing the fat filter

## 12 Baking charts

Please note:

- The settings in the following charts are guidelines only. Follow the instructions in your recipe or on packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.
- Shelf positions are counted from the oven floor up (1 is the lowest, 4 or 6 the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the required temperature (until the temperature indicator light goes out).
- Full ovens are ideal for multi-shelf baking or larger items.
- Compact ovens are the ideal and most energy-efficient choice for baking small or flat items (eg cookies, pizza) on a single shelf; however, they have not been designed for multi-shelf baking.
- Settings in **bold** indicate the **recommended** oven function.

### Baking chart - full ovens

- The shelf positions recommended below use the flat oven shelf (not the step-down shelf) used either with or without sliding shelf supports. Note: the step-down shelf and sliding shelf supports are not supplied with all models.

		 <b>BAKE</b>		
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	<b>2</b>	<b>180-190</b>	<b>13-17</b>
	multi shelf		<i>not recommended</i>	
Scones	single shelf	<b>2</b>	<b>210-230</b>	<b>8-12</b>
	multi shelf		<i>not recommended</i>	
Sponge	two small (20 cm), staggered on shelf	2	170-190	25-35
	one large (26 cm)	2	175	30-40
Light fruit cake		<b>2</b>	<b>155-165</b>	<b>80-100</b>
Rich fruit cake	exact baking time will depend on size	<b>2</b>	<b>130-150</b>	<b>3-6 hours</b>
Apple pie		1	185	35-45
Custard tart		1	<b>220, then 180*</b>	<b>10, then 20-30*</b>

\* This is a two-stage baking process: adjust the temperature after the first stage.

continued...

## Baking chart - full ovens

 FAN BAKE				
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	2	150-170	13-17
	multi shelf		<i>not recommended</i>	
Scones	single shelf	2	200-220	8-12
	multi shelf		<i>not recommended</i>	
Sponge	two small (20 cm), staggered on shelf	2	160-175	20-30
	one large (26 cm)	2	150	30-40
Light fruit cake		2	150-160	80-100
Rich fruit cake			<i>not recommended</i>	
Apple pie		1	160	35-45
Custard tart			<i>not recommended</i>	

 FAN FORCED				
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	2	150-170	13-17
	multi shelf	1 and 5**	150-170	15-20
Scones	single shelf	2	210-230	8-12
	multi shelf	1 and 5**	210-230	10-14
Sponge	two small (20 cm), staggered on shelf	2	170-190	25-35
	one large (26 cm)	2	175	30-40
Light fruit cake		2	155-165	80-100
Rich fruit cake	exact baking time will depend on size	2	130-150	3-6 hours
Apple pie		1	185	35-45
Custard tart			<i>not recommended</i>	

\*\* Use the flat shelf in position 1 and the step-down shelf in position 5.

## 14 Baking charts

### Baking chart - compact ovens

- The shelf positions recommended below use the step-down shelf without sliding shelf supports.

Food		 <b>BAKE</b>	Shelf position	Temperature (°C)	Time (mins)
Small cakes			2	180-190	13-17
Scones			2	210-230	8-12
Sponge	two small (20 cm), staggered on shelf		2	170-190	25-35
	one large (26 cm)		2	175	30-40
Light fruit cake			2	155-165	80-100
Rich fruit cake		exact baking time will depend on size	2	130-150	3-6 hours
Apple pie			1	185	35-45
Custard tart			1	220, then 180*	10, then 20-30*

\* This is a two-stage baking process: adjust the temperature after the first stage.

continued...

## Baking chart - compact ovens

 FAN BAKE				
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes		2	150-170	13-17
Scones		3	200-220	8-12
Sponge	two small (20 cm), staggered on shelf	2	160-175	20-30
	one large (26 cm)	2	150	30-40
Light fruit cake		2	150-160	80-100
Rich fruit cake		<i>not recommended</i>		
Apple pie		1	160	35-45
Custard tart		<i>not recommended</i>		

 FAN FORCED				
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes		2	150-170	13-17
Scones		2	210-230	8-12
Sponge	two small (20 cm), staggered on shelf	2	170-190	25-35
	one large (26 cm)	2	175	30-40
Light fruit cake		2	150-160	80-100
Rich fruit cake	exact baking time will depend on size	2	130-150	3-6 hours
Apple pie		1	185	35-45
Custard tart		<i>not recommended</i>		

## 16 Using the electronic timer

You can use the timer at any time, even when the oven is not in use.

### **Important!**

*The timer does NOT turn the oven off.*

### To set the timer

- 1 Press .  will show and the  symbol will start flashing.
- 2 Press  and  to set the time you want (up to 23 hours and 59 minutes, in 1-minute steps).
  - After a few seconds, the clock will show the time of day with the  symbol steadily lit. The timer is now counting down.

### To check the remaining time

Press .

### To cancel the timer

- 1 Press .
- 2 Press  until the time is reset to 
  - After a few seconds, the clock will show the time of day.

### When the set time is up

- The timer will beep and the  symbol will flash. Press  to stop the beeping and turn the timer off.
- After a few seconds, the clock will show the time of day.

### To adjust the beep volume

Press  to hear the next volume level. The last one selected will be stored.

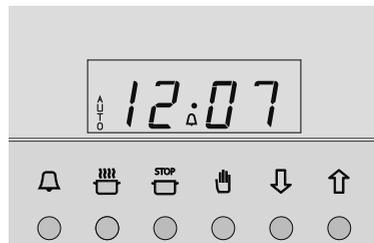


Fig. 9 Six-button clock display and control buttons

**Important!**

- In double models with compact upper ovens, only the lower (main) oven can be set for automatic cooking.
- In double models with two full ovens, only the upper oven can be set for automatic cooking.

**To set the oven for automatic cooking****1 Set the oven:**

- Check the clock shows the correct time (eg 12:07).
- Select the function and set the temperature. The oven will turn on.

**2 Set the cooking time:**

- Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes).
- Press .
- Use  and  to set the cooking time. AUTO will show in the display.

**3 Set the stop time:**

- Decide when you want your food to be ready by (eg 13:30).
- Press .
- Use  and  to set the stop time.

You can turn the oven on manually and set it to turn off automatically by setting the stop time (step 3 above).

**When automatic cooking is set**

- If there is time before cooking starts, the oven will turn off and the current time of day and AUTO will show in the clock display, indicating that the oven is set for automatic cooking. Note: the cooling fan may stay on.
- The oven will automatically turn on at the required time (eg 12:50) and turn off at the set stop time (eg 13:30).
- To see the remaining cooking time, press .
- To see the set stop time, press .
- To cancel automatic cooking, press  and turn the function and temperature knobs to 0 (off).

**When the stop time is reached**

- The oven will turn off, the timer will beep and AUTO will flash.
- 1 Press  to stop the beeping and return the oven to manual mode.
  - 2 Turn the function and temperature knobs to 0 (off).

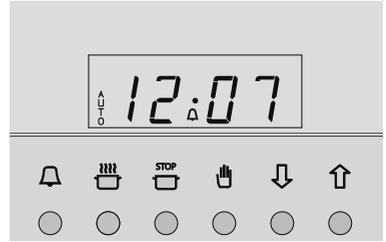


Fig. 10 Six-button clock display and control buttons

**Important!**

- *Always disconnect the oven from the power supply before any cleaning or maintenance. When you turn the power back on after cleaning, you will have to set the clock.*
- *Do not use abrasive cleaners, cloths or pads to clean any part of your oven. Some nylon scourers may also scratch. Check the label.*
- *See the following pages for instructions on removing and refitting different parts of the oven for cleaning.*
- *Before cleaning, make sure the oven is a safe temperature to touch.*
- *Do not use a steam cleaner.*

What?	How?	Important!
General advice	<ul style="list-style-type: none"> <li>■ Wipe out the oven after every use.</li> <li>■ Wipe up spills as soon as the oven is a safe temperature to touch.</li> </ul>	<ul style="list-style-type: none"> <li>■ <i>Avoid leaving alkaline or acidic substances (such as lemon juice, vinegar or salty spills) on the oven surfaces.</i></li> <li>■ <i>Do not use cleaning products with a chlorine or acidic base.</i></li> </ul>
Stainless steel surfaces	<ol style="list-style-type: none"> <li>1 Wipe the soiling off with a cloth using a mild household detergent or stainless steel cleaner.</li> <li>2 Wipe the surface dry.</li> <li>3 Use a suitable stainless steel polish.</li> </ol>	<i>Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle or the knobs.</i>
Glass surfaces	Wipe with a damp cloth or use a glass cleaner.	<i>Do not use harsh abrasive cleaners or sharp metal scrapers since they scratch the surface and may result in the glass shattering.</i>
Oven cavity (enamel)	<ol style="list-style-type: none"> <li>1 Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels and fat filter if supplied.</li> <li>2 Remove the oven door (see instructions on following pages).</li> <li>3 Wipe the inside of the oven using a household detergents or an ammonia-based cleaner.</li> <li>4 Wipe clean with a damp cloth and allow to dry completely.</li> </ol>	<ul style="list-style-type: none"> <li>■ <i>To make cleaning the oven ceiling easier, the grill element in some full ovens can be lowered. See Fig. 12.</i></li> <li>■ <i>If using 'off the shelf' oven cleaners, always follow the manufacturer's instructions.</i></li> </ul>
Side racks, oven shelves, trays	<ul style="list-style-type: none"> <li>■ Clean these using a solution of detergent and hot water. They are also dishwasher safe.</li> <li>■ If badly soiled, soak in a solution of hot water and biological clothes washing powder to make cleaning easier.</li> </ul>	

What?	How?	<i>Important!</i>
<p>Side catalytic panels (not supplied with all models)</p>	<ul style="list-style-type: none"> <li>■ If you roast or grill a lot of meat and hardly ever bake, heating an empty oven for 60-90 mins at 250°C on  Bake from time to time will help the panels to break down any greasy soiling.</li> <li>■ To remove large food particles: gently wash the panels in warm soapy water. Rinse in clean water and allow to dry naturally.</li> <li>■ If the panels become oversaturated, they will appear shiny and their ability to 'self-clean' will be reduced. In this event, they can be reversed.</li> </ul>	<ul style="list-style-type: none"> <li>■ <i>These panels are normally 'self-cleaning' because their special enamel breaks down greasy splatters when the oven is used for 'non-greasy' baking, especially at high temperatures.</i></li> <li>■ <i>Never use scourers, brushes, abrasives or cleaners with acid or alkali content on the catalytic panels.</i></li> </ul>
<p>Sliding shelf supports (not supplied with all models)</p>	<p>Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).</p>	<p><i>Do not wash these in the dishwasher, immerse in soapy water, or use oven cleaner on them as doing so will remove the white lubricating grease and prevent the slides from running smoothly.</i></p>
<p>Fat filter (not supplied with all models)</p>	<ul style="list-style-type: none"> <li>■ If lightly soiled: wash in dishwasher (normal cycle).</li> <li>■ If heavily soiled:               <ol style="list-style-type: none"> <li>1 Place under water in a pan.</li> <li>2 Add two tablespoons of clothes washing powder.</li> <li>3 Bring to the boil.</li> <li>4 Leave to soak for 30 minutes.</li> <li>5 Rinse in clean water and dry.</li> </ol> </li> </ul>	<p><i>Clean after every use. If the filter is not cleaned, the grease build-up will block and shorten the life of the fan element.</i></p>
<p>Rubber seal framing the oven cavity</p>	<p>Wipe very gently with a damp cloth and mild detergent.</p>	<ul style="list-style-type: none"> <li>■ <i>Take care not to unhook and displace the rubber seal while cleaning it.</i></li> <li>■ <i>Take care not to spray any oven cleaner or other caustic cleaner on the rubber seal, as doing so may damage the rubber.</i></li> </ul>
<p>Knobs</p>	<ol style="list-style-type: none"> <li>1 Wipe with a damp cloth and mild detergent.</li> <li>2 Dry thoroughly with a soft cloth.</li> </ol>	<p><i>Do not use stainless steel or oven cleaner on the knobs, as doing so may damage their coating.</i></p>

## Removing and refitting the side racks and catalytic panels

### **Important!**

*Only some full ovens have catalytic panels and a lamp in the left oven wall.*

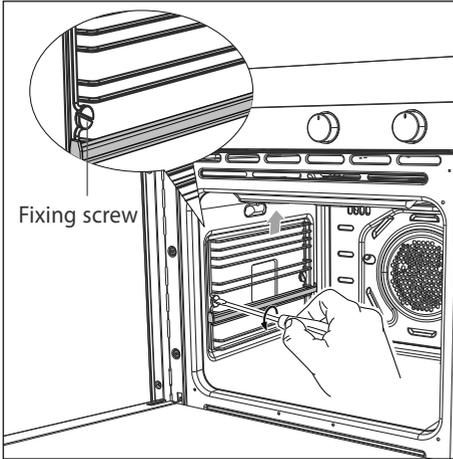


Fig.11a Side rack and catalytic panel in full oven cavity

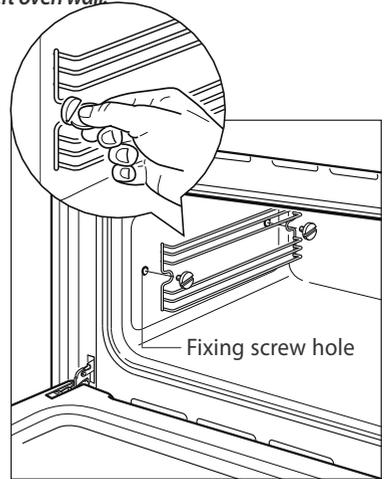


Fig.11b Side rack in compact oven cavity

### **To remove a side rack and catalytic panel**

- 1 For easier access to the fixing screws, we recommend removing the oven door first. See 'Removing and refitting the oven door.'
- 2 Using a small coin or a flat-head screwdriver, loosen and remove the front and back fixing screws, as shown.
- 3 Remove the side rack.
  - Once you have removed a side rack, the catalytic panel behind it (if fitted) will also be released.

### **Important!**

*In some full ovens, the back of the oven is also a catalytic panel, but this is not reversible and should not be removed.*

### **To refit a side rack and catalytic panel**

- 1 If the oven has catalytic panels, align a panel with the fixing screw holes and hold it in place, making sure that:
  - the arrow on the panel is pointing up
  - if one panel has a hole, it will be on the left oven wall (to fit around the lamp)
- 2 Loosely screw in the the back fixing screw.
- 3 Position the side rack. In full ovens, make sure it is the right way up, as shown.
- 4 Loosely screw in the front fixing screw.
- 5 Check that both fixing screws are straight, then tighten them.
- 6 If you removed the door, refit it.

### Drop-down grill element (some full ovens only)

- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screw.
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screw back onto the stud. Make sure that the fixing screw is tightened and the element is held securely in place.
- The grill element itself is self-cleaning.

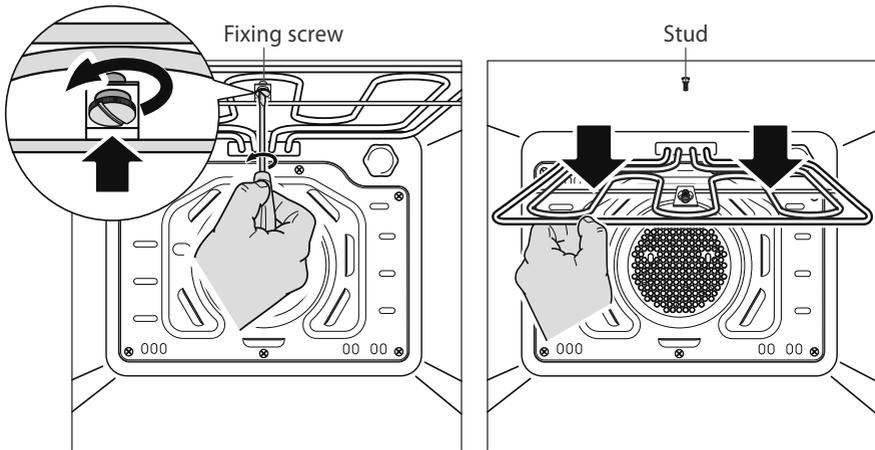


Fig. 12 Lowering the grill element

### Removing and refitting the sliding shelf supports (some models only)

#### **Important!**

- Remove the side racks first to make removing the sliding shelf supports easier.
- In full ovens, the sliding supports can only be used on shelf positions 1,2 and 3.
- In compact ovens, the sliding shelf supports can only be used on shelf position 2.

When refitting the sliding shelf supports, make sure that you fit:

- the side racks first
- the slides to the top wire of a shelf position (1,2 or 3 in full ovens; 2 in compact ovens)
- both sides of each pair of slides
- both slides on the same level.

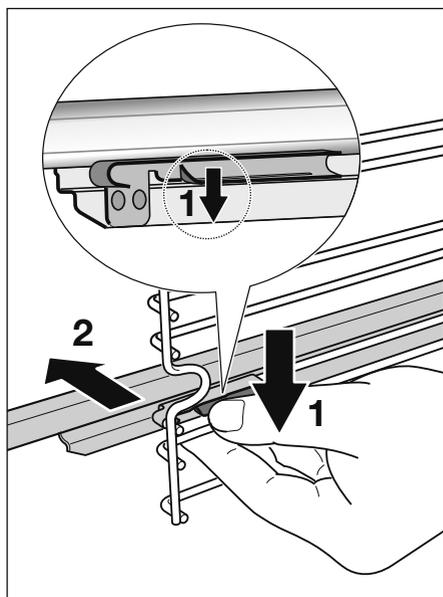


Fig.13a Removing the sliding shelf supports

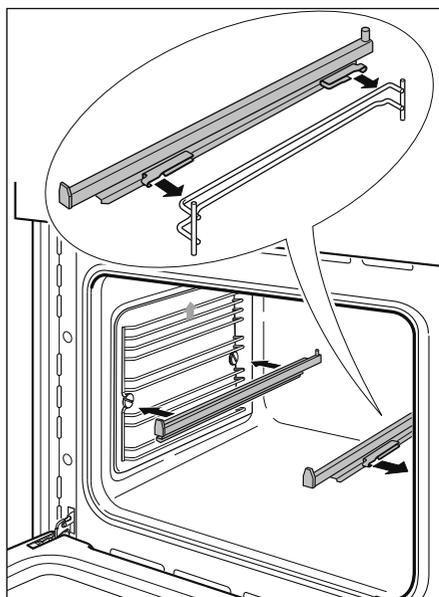


Fig.13b Refitting the sliding shelf supports

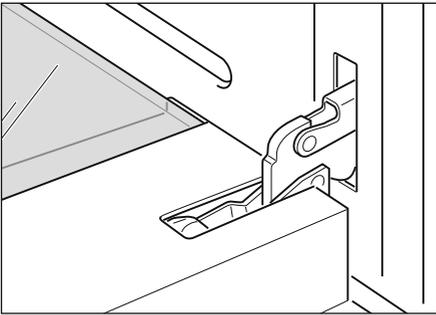
## Removing and refitting the glass panes of the oven door

### **Important!**

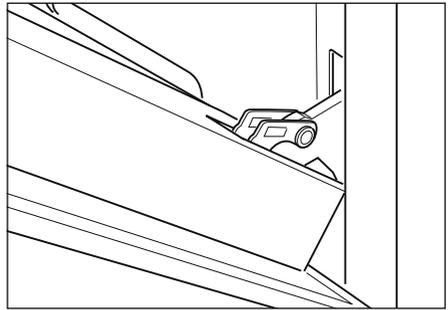
- *Oven doors have three glass planes.*
- *The outer pane is not removable.*
- *Take care, the glass panes are heavy.*
- *Place the removed glass panes on a safe, soft surface.*

### To remove the glass panes

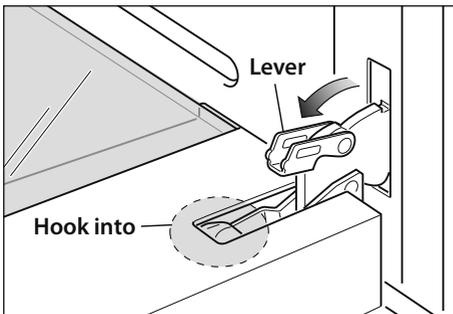
1 Open the door fully.



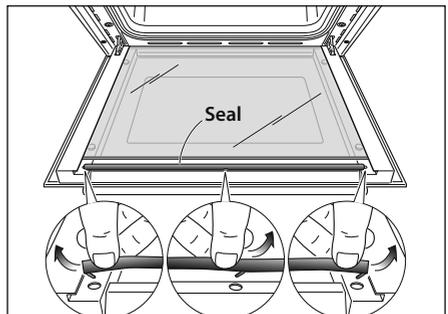
3 Close door until the levers hook to the door.



2 Open the levers.

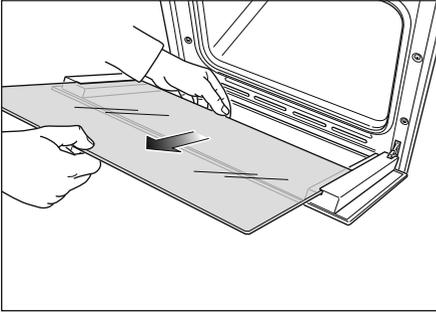


4 Remove seal (some doors only).

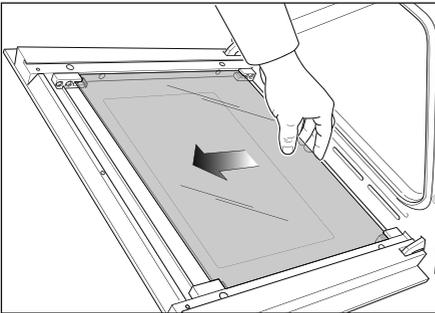


To refit the glass panes

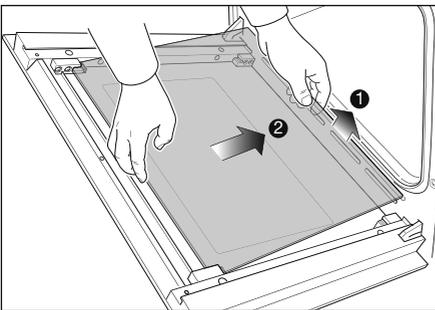
- 5 Slide out the inner pane.



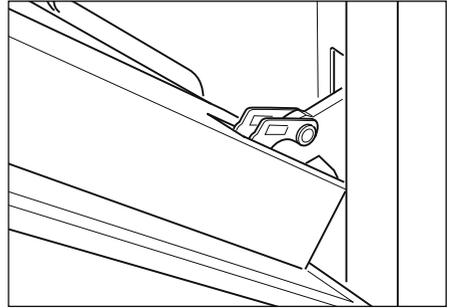
- 6 Slide the middle pane up slightly to unhook it from the bottom clamps.



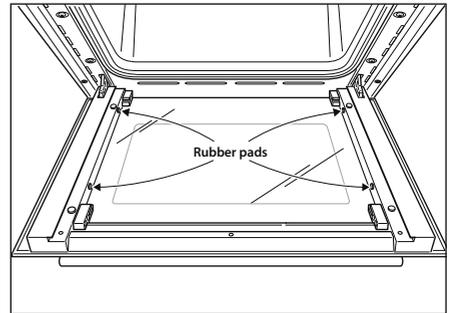
- 7 Lift out the bottom edge and remove.



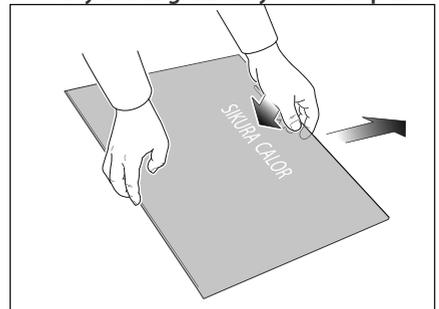
- 1 Make sure the open levers firmly hook to the door.



- 2 Check the rubber pads are in place.

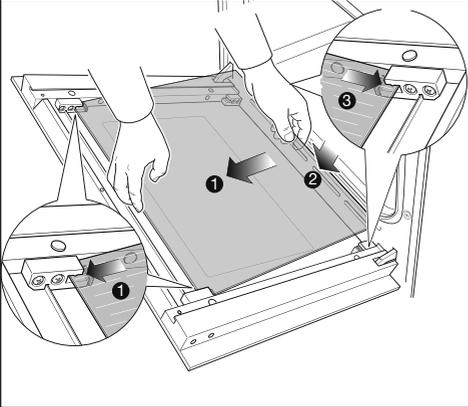


- 3 Check the pane is the right way around. You should be able to read any wording that may be on the pane.

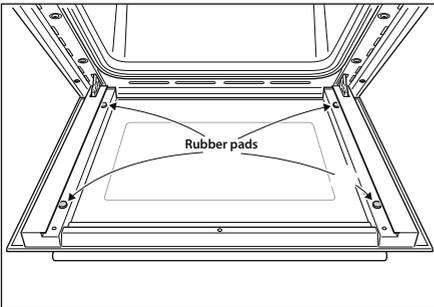


# Care and cleaning

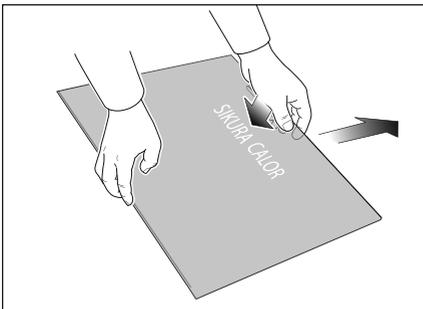
- 4 Insert the pane into top clamps then lower and slide into bottom clamps.



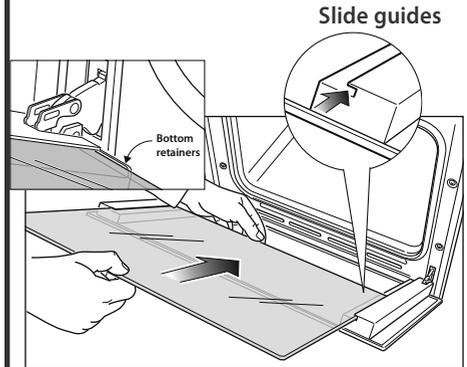
- 5 Check the rubber pads are in place.



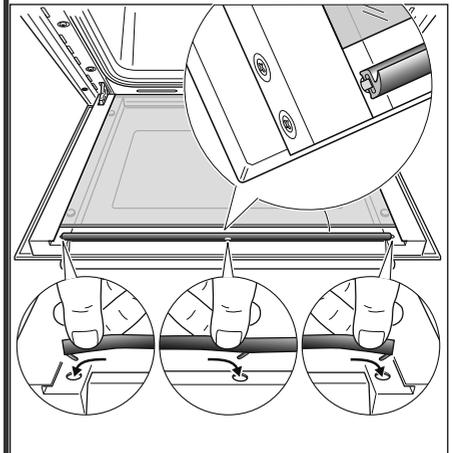
- 6 Check the pane is the right way around. You should be able to read any wording that may be on the pane.



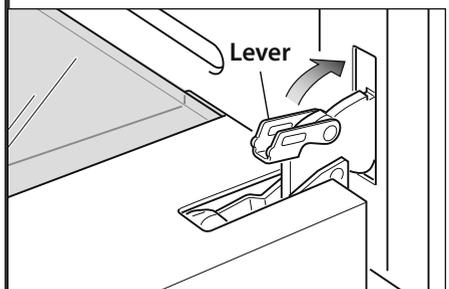
- 7 Insert the pane into the slide guides and slide it to the bottom retainers.



- 8 Replace the seal (some doors only).



- 9 Open the door fully and close the levers.



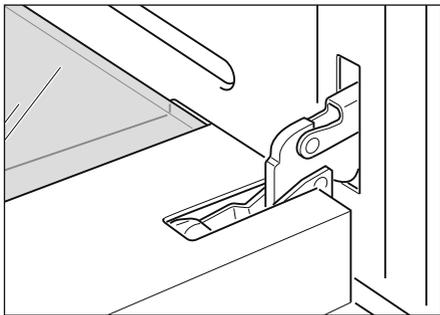
## Removing and refitting the oven door

### **Important!**

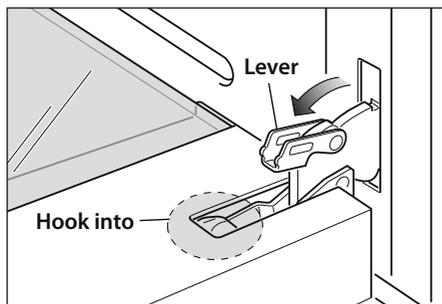
*Take care, the oven door is heavy!*

### To remove the door

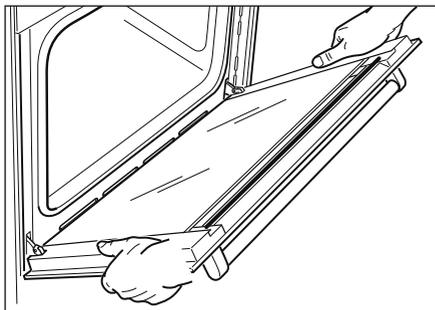
- 1 Open the door fully.



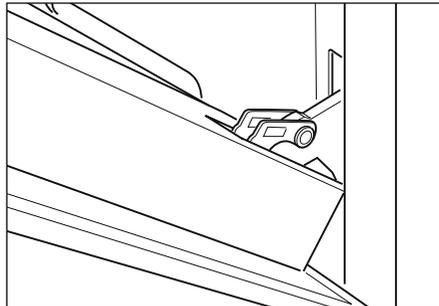
- 2 Open the levers.



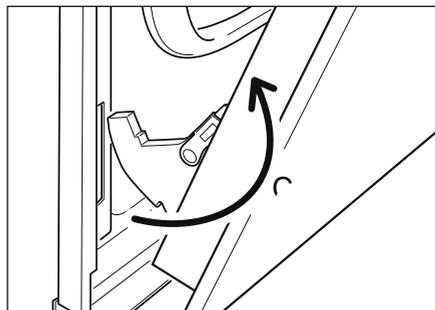
- 3 Hold the door.



- 4 Close the door until the levers hook to it.



- 5 Disengage the hinges and remove the door.

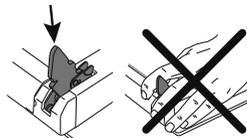


### To refit the door

Repeat these steps in reverse order.

### **Important!**

*Always keep a safe distance from the door hinges, paying special attention to position of your hands. If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.*



## Replacing the oven halogen light bulb(s)

Note: oven bulb replacement is not covered by your warranty.

### **Important!**

*Never replace the bulb with bare hands. Contamination from fingers can cause premature failure. Always use a clean cloth or gloves.*

1 Let the oven cavity and the grill element cool down.

### 2 **Important!**

*Disconnect the oven from the power supply before continuing.*

#### LEFT LAMP (some models only)

3a Remove the left side rack (and catalytic panel if supplied). See 'Removing and refitting the side racks and catalytic panels'.

4a Press down on the lamp cover and rotate to remove.

### **Important!**

*Never use screwdrivers or other utensils to remove the lamp cover, as doing so could damage the surrounding enamel. Only use your hands.*

5a Replace the halogen bulb with a new one suitable for high temperatures (300°C) with the following specifications: 220-240V, G9 and same wattage as the bulb being replaced (check wattage stamped on the bulb).

6a Refit the lamp cover, operating in reverse order. Make sure that it clicks into place.

### **Important!**

*The notch in the inner edge of the cover must be on the side closer to the back of the oven.*

7a Refit the left side rack (and the left catalytic panel if supplied).

8a Turn the power to the oven back on. Set the clock.

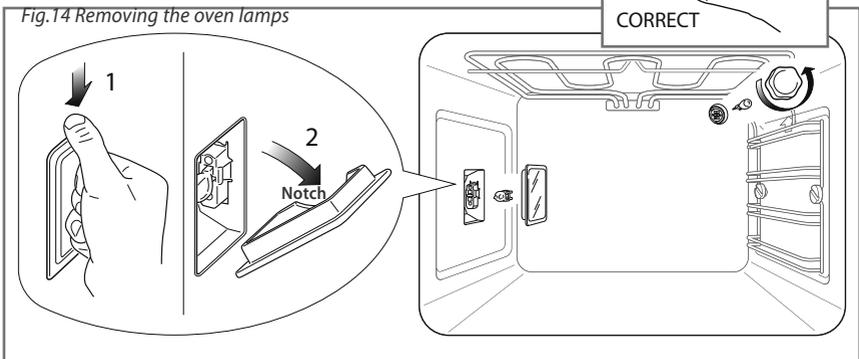
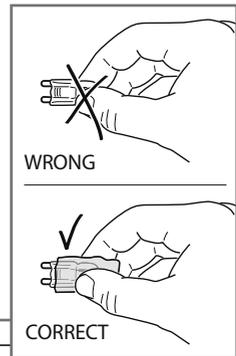
#### TOP RIGHT LAMP

3b Twist the lamp cover off.

4b Replace the halogen bulb with a new one suitable for high temperatures (300°C) with the following specifications: 220-240V, G9 and same wattage as the bulb being replaced (check wattage stamped on the bulb).

5b Twist the lamp cover back on.

6b Turn the power to the oven back on and set the clock.



## 28 Troubleshooting

If you can't find an answer to your problem in the chart below, or if the problem cannot be fixed, you will need technical help. Contact your Fisher & Paykel service centre or Customer Care.

Problem	Possible cause	What to do
<b>The oven is not heating and the oven light is off.</b>	No power supply to the oven.	Check that the oven is connected to the power supply and the power is turned on. If it is and the oven still doesn't work, there may be a power failure in your home or area.
	The clock has not been set.	Set the clock. See 'Oven controls and setting the clock' for instructions.
	The oven is set for automatic cooking.	See section 'Automatic cooking' for information.
<b>□·□□ is flashing in the clock display and the oven will not work.</b>	The power to the oven has been turned on or restored after a power failure.	Set the clock. See 'Oven controls and setting the clock' for instructions.
<b>The oven light does not come on, but the oven is heating.</b>	The light bulb has blown.	Replace the bulb. See instructions in 'Care and cleaning'.
<b>Condensation: droplets of water in or around oven (e.g. on control panel, oven door, rubber seal framing the cavity, surrounding cabinetry).</b>	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Some condensation is normal. You can wipe the droplets off with a soft cloth.
<b>Fan noise and ventilation air are coming from the oven both during and after use.</b>	A cooling fan in the oven runs to keep the oven door and control panel cool at all times. It may continue to run after the oven has been turned off.	This is normal and requires no action.
<b>Uneven baking results.</b>	Oven not properly preheated.	Put the food in the oven only when the temperature indicator light has gone out.
	Incorrect function, bakeware, cooking time, or shelf position.	See 'Baking charts' for recommendations.

## Before you call for service or assistance:

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 your product is correctly installed.
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty document for warranty details and your nearest Authorised Service Centre, or contact us through our local website listed on the back cover.

This oven has been designed and constructed in accordance with the following codes and specifications:

In Europe:

Safety requirements of EEC Directive "Low voltage" 2014/35/EU:

- EN 60335-1 General Requirements for Domestic electrical appliances
- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

Safety requirements of EEC Directive "EMC" 2014/30/EU:

- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements



## Requirements of EEC Directive 93/68/EEC and 2011/65/EU

European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE)  
(for European Union countries only)

GB: This appliance is marked according to the European directive 2002/96/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

**GB IE**

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